

PROPER COOLING

135° F - 70° F

Within 2 Hours *

Then

70° F - 41° F

Within 4 Hours

6 Hours Total **



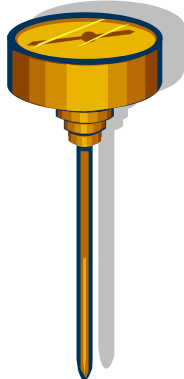
Cooling Corrections

* If product temperature is greater than 70° F after 2 hours, rapidly re-heat to 165°F for 15 seconds and re-start cooling process

** If product temperature is greater than 41° F after 6 hours discard the product due to time-temperature abuse

*Keep Cooling Records

COOLING TIPS



- Keep Lids Off Product Until Cooling Is Complete
- Break Large Volumes Of Product Into Smaller Shallow Pans
- Utilize Ice Baths Or Ice Wands
- Stir Product Frequently
- Do Not Stack Hot Products
- Use Thermometer
- Record Cooling Temperatures Hourly On Cooling Log



Battling Bacteria
With Food
Temperature
Control

